

# AIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.7%)	75 %	150
Grain	Jęczmień niesłodowany	0.2 kg (3.1%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Citra	20 g	20 min	12.8 %
Aroma (end of boil)	Amarillo	30 g	3 min	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12.8 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis